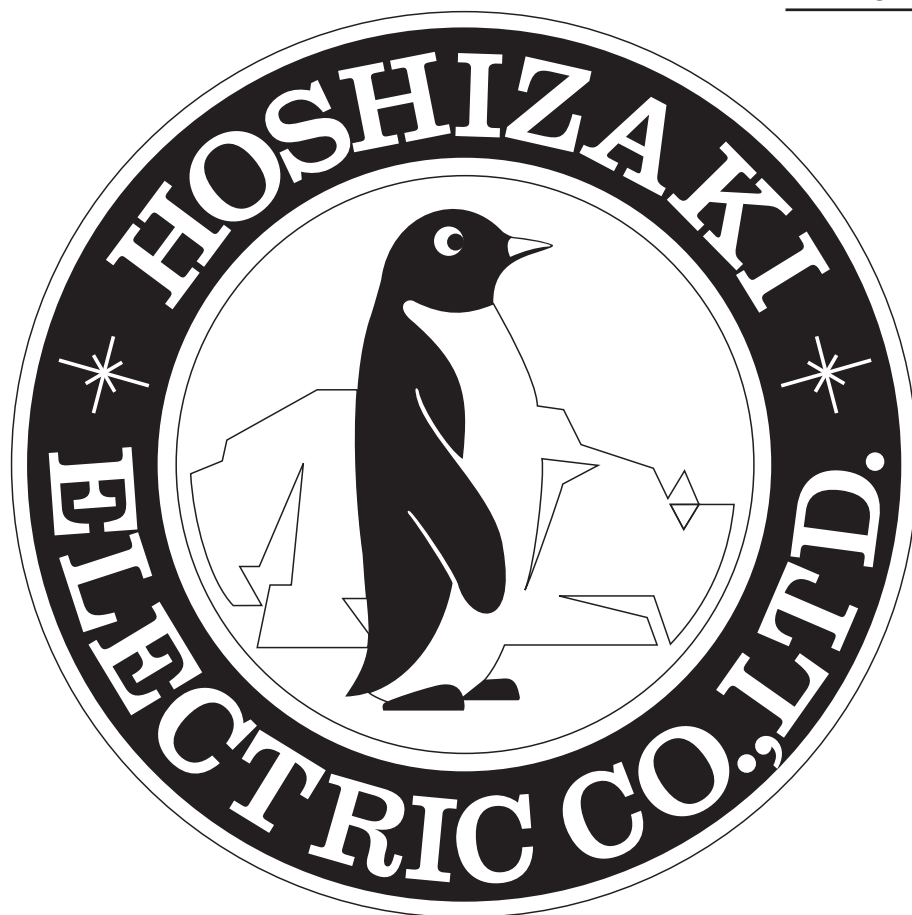


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**HOSHIZAKI  
REFRIGERATED GLASS  
MERCHANDISER**

**MODEL     KD-90D**

**INSTRUCTION MANUAL**

## **IMPORTANT**

1. This booklet is an integral and essential part of the product and should be handed over to the user. Read the warnings contained in this booklet carefully as they give important indications regarding the safety of the installation, use and maintenance. Please preserve this booklet for any further consultation that may be necessary.
  
2. This is a refrigerated glass merchandiser and should be destined only to the use for which it has been expressly conceived. Any other use should be considered improper and therefore dangerous. The manufacturer cannot be held responsible for eventual damage caused by improper, incorrect and unreasonable use.

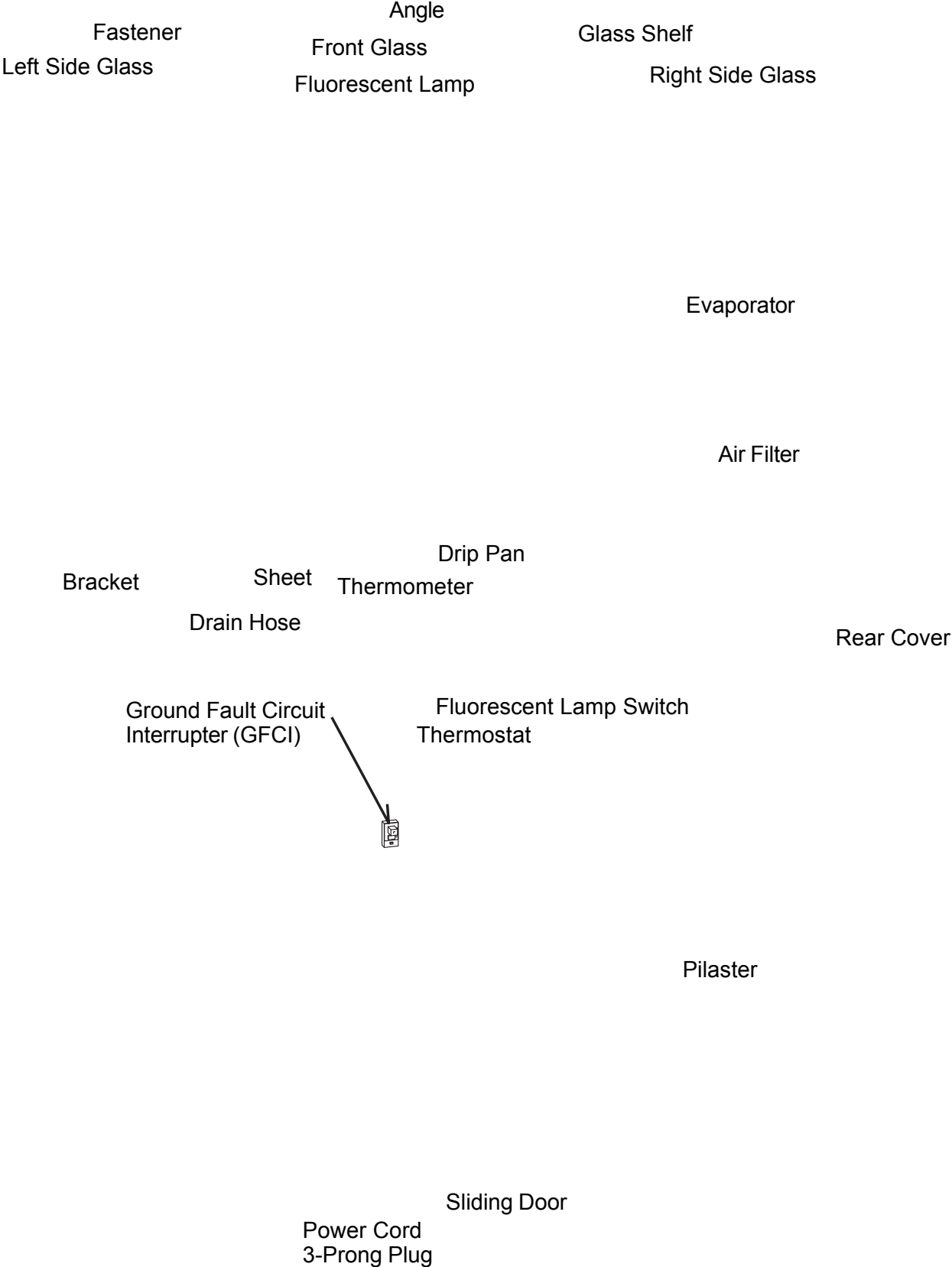
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# I. GENERAL INFORMATION

## 1. CONSTRUCTION



## 2. FOR SAFETY AND BEST OPERATING RESULTS

### IMPORTANT

Hoshizaki refrigerated glass merchandiser is not designed as a refrigerator. Use this merchandiser only as a display case. The following are recommendations for proper use.

- \* Select a proper installation site (see “II. INSTALLATION AND OPERATING INSTRUCTIONS”).
- \* Do not store foods in the merchandiser for a long period.
- \* Pre-cooling is required for canned or warm foods.
- \* Do not store raw foods when ambient temperature is above 79°F (26°C) to prevent damage or spoiling.
- \* Do not pack foods closely.
- \* Always wrap foods with plastic films or equivalent to prevent drying up.
- \* Do not open the Sliding Doors too frequently or leave them open.
- \* Be careful not to damage the glass. Even a small scratch can lead to a crack after a few days.

## 3. TEMPERATURE CONTROL

A ON-OFF Thermostat is equipped in the merchandiser. The inside temperature is adjustable by setting the Thermostat to cooler or warmer position (see “II. INSTALLATION AND OPERATING INSTRUCTIONS”). The Temperature Control Thermostat will shut off the Condensing Unit (Compressor and Fan Motor) when the inside temperature reaches the set temperature, and resume operation automatically when the temperature rises.

## II. INSTALLATION AND OPERATING INSTRUCTIONS

### 1. UNPACKING

#### WARNING

This merchandiser contains fragile glass parts. Handle with care. Visually inspect the exterior of the shipping container and the merchandiser. Any severe damage noted should be reported to the carrier.

- \* Unpack the merchandiser carefully.
- \* Carry the merchandiser by holding its bottom.
- \* Remove shipping tapes on the Sliding Doors.
- \* Remove shipping tapes, and take out the package of Glass Shelves and accessories.
- \* Attach the Shelf Brackets to the Pilasters, and place the Glass Shelves on the Brackets.
- \* Be sure the Drain Hose is in the drain hole.
- \* See the Nameplate on the rear of the merchandiser, and check that your voltage supplied corresponds with the voltage specified on the Nameplate.

### 2. LOCATION

#### WARNING

This refrigerated merchandiser is not intended for outdoor use. Normal operating ambient temperature should be within 50°F (10°C) to 86°F (30°C). Operation of the merchandiser, for extended periods, outside of this normal temperature range will constitute misuse resulting in loss of warranty coverage.

1) Position the merchandiser in the selected site.

- \* Ambient temperature: maximum 86°F (30°C), minimum 50°F (10°C)
- \* Relative humidity: maximum 60%
- \* Keep away from heat.
- \* Avoid a site where dripping is not allowed.

\* Allow at least 6" (15 cm) clearance around the merchandiser for proper air circulation and ease of maintenance and/or service should they be required.

2) Level the merchandiser in both the left-to-right and front-to-rear directions. Metal shims should be added under the feet to level the system.

### 3. ELECTRICAL CONNECTIONS

#### WARNING

This refrigerated merchandiser requires a ground that meets the national and local electrical code requirements. To prevent possible severe electrical shock to individuals or extensive damage to the equipment, install a proper grounding wire to the merchandiser.

\* This merchandiser must be plugged into the separated power receptacle which has enough capacity. The maximum allowable voltage variation should not exceed  $\pm 10$  percent of the nameplate rating. See the Nameplate.

\* Usually an electrical permit and services of a licensed electrician are required.

Note: This merchandiser is equipped with a Ground Fault Circuit Interrupter (GFCI). Locate the GFCI on the upper middle part of the rear, next to the Rocker Switch for Fluorescent Lamp.

### 4. DRAIN CONNECTIONS

No plumbing is required as a slide-out Cassette Tank is provided. Attach the Cassette Tank to the bottom of the merchandiser.

Drain Hose

Front

Rear

Drain Hole

Bracket

Tank Drain Hole

Cassette Tank  
(Capacity: approx. 0.4 gal)

## 5. FINAL CHECK LIST

- 1) Is the merchandiser level?
- 2) Is the merchandiser in a site where the ambient temperature is within 50°F (10°C) to 86°F (30°C) all year around?
- 3) Is there at least 6" (15 cm) clearance around the merchandiser?
- 4) Have all shipping carton, tape(s) and packing been removed from the merchandiser?
- 5) Have all electrical connections been made?
- 6) Has the Drain Tank been installed on the bottom of the merchandiser?
- 7) Has the power supply voltage been tested or checked against the nameplate rating?  
Has a proper ground been installed to the merchandiser?
- 8) Has the user been given the Instruction Manual and instructed on how to operate the merchandiser and the importance of periodic maintenance recommended?
- 9) Has the user been given the name and telephone number of the Authorized Service Agency?

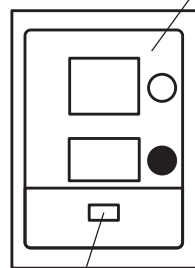
## 6. START UP

Control Panel

Ground Fault Circuit  
Interrupter (GFCI)

Control Panel

Thermostat Dial



GFCI Test Button

Rocker ON-OFF Switch

### [a] START UP

- 1) Turn on the GFCI on the Control Panel, located on the upper middle part of the rear.

- 2) Always start storing foods only after the inside temperature has been pulled down.
- 3) Move the Rocker ON-OFF Switch, located next to the GFCI, to the "ON" position to turn on the Fluorescent Light, if desired.

## **[b] TEMPERATURE CONTROL**

Turn the Dial on the Temperature Control Thermostat, if necessary. To prevent freeze-up, do not turn the Dial up to more than 5. The Thermostat is factory-adjusted so that the inside temperature will be around 50°F (10°C) when the ambient temperature is 77°F (25°C).

## **7. SHUT DOWN**

This refrigerated merchandiser is not designed to store foods for a long period as a normal refrigerator. Always shut off the merchandiser after service hours, by turning off the GFCI. Remove all stored items from the merchandiser, and move them into a refrigerator.

When shutting down the merchandiser for a long time, always unplug it and clean the interior thoroughly.



### III. MAINTENANCE AND CLEANING INSTRUCTIONS

#### IMPORTANT

1. This refrigerated merchandiser must be maintained individually, referring to the Instruction Manual.
2. Before carrying out any cleaning or maintenance operations, unplug the merchandiser.
3. This merchandiser is made of fragile glass. Handle with care.
4. To prevent injury to individuals and damage to the equipment, do not use ammonia type cleaners.
5. Do not use a water jet to clean the merchandiser.

#### 1. INTERIOR/EXTERIOR

Wipe off both inside and outside the merchandiser, using a soft, clean and dry cloth. Use a damp cloth containing a neutral cleaner to wipe off oil, dirt and dust build up.

#### 2. GROUND FAULT CIRCUIT INTERRUPTER (GFCI)

Push the GFCI Test Button at least once a month to check for proper operation.

#### 3. DRAIN TANK

When the Cassette Drain Tank is filled with water, pull it out and throw the water away. Be sure to place the Drain Tank back in position.

#### 4. DRIP PAN

Occasionally remove the Drip Pan, and clean using a neutral cleaner. Rinse thoroughly and wipe off.

#### 5. AIR FILTER

A plastic mesh Air Filter removes dirt or dust from the air, and keeps the Condenser from getting clogged. As the Filter gets clogged, the merchandiser's performance will be reduced. Clean the Filter at least twice a month. More frequent cleaning will be required depending on

the location. Use warm water and a neutral cleaner especially to remove oily dirt. Rinse and dry the Air Filter thoroughly, and place it in position.



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